



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food

Progeny Group LLC
Progeny Group
8949 N 97th St
Milwaukee, WI

11/5/2014

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

CDC Risk Code Factor Violation(s)

| Code Number | Description of Violation | Correct By |
|------------------------|--------------------------|------------|
| CDC Risk Violation(s): | 0 | |

Good Retail Practice Violations(s)

| Code Number | Description of Violation | Correct By |
|-------------|---|------------|
| 2-102.11 | There was no certified food manager on the premise and the existing manager and staff were not knowledgeable in sanitation, date marking, cross contamination and other general main food safety policies. Make sure the person in charge is able to demonstrate knowledge of the appropriate requirements of the Food Code. | 11/5/2014 |
| 2-103.11 | The Person In Charge must make sure the requirements of the Food Code are followed. | 11/5/2014 |
| 3-302.11 | Buckets of soup were sitting in condensate water in the walk in cooler. Condensate is a contaminate. Food was moved. COS All food must be protected from cross-contamination. | 11/5/2014 |

| | | |
|----------|--|------------|
| 3-304.11 | <p>1. On the long prep counter the vegetable chopper, deli slicer and the dough mixer stand all had old food debris on them that was a month old since food is not cooked in this kitchen. Clean equipment and store in a clean manner. If it is not used at all you may remove it from the kitchen.</p> <p>2. The dipper well was not in use and the ice cream scoop was sitting in stagnant water. Use a clean ice cream scoop for every service if you turn off the dipper well water.</p> <p>3. At the 3 compartment sink, dirty greasy dishes were being soaked in the 3 compartment sinks sanitizer compartment: A.) washing dishes in the wrong sink/order, B.) the sanitized drainboard was soiled, C.) clean utensils were stored on the dirty drainboard, D.) no sanitizer was available on the premise for sanitizing large pans/pots that don't fit into the dishwasher. Reclean all the silverware stored on that dirty drainboard and store in a clean manner. Clean and sanitize the drainboard. Wash dishes in the appropriate steps in the appropriate sinks. Buy sanitizer and the matching test strips so that you will be able to check the concentration of the sanitizer you are using. Have the chemical dispenser for the Quat repaired or refilled so that sanitizer will be dispensed for the 3 compartment pot sink.</p> <p>4. The clean drainboard for the dishwasher was soiled with food particles. Keep this drainboard clean at all times.</p> <p>5. A hammer was sitting on the prep table with food equipment. Keep tools separate from food equipment.</p> <p>Food equipment must be clean and sanitized before used with food.</p> | 11/5/2014 |
| 3-304.14 | <p>Soiled towels were lying on cutting boards and prep tables. There was no bleach or other sanitizer available to store them in.</p> <p>Store wiping cloths in a sanitizing solution between use.</p> | 11/19/2014 |
| 3-306.11 | <p>1. An unapproved hot holding buffet was brought in with ineffective sneeze guards. Install end caps and either lower or extend the existing sneeze guard. Contact the equipment specialist Mark Malin for specifications at 286-5769.</p> <p>2. 2 large tables of desserts were sitting out without sneeze guard protection. Discontinue dessert table until sneeze guard protection is provided. Contact the equipment specialist for questions and approved equipment.</p> <p>3. There was uncovered food in the walk in cooler. Keep all food covered.</p> <p>Provide effective food shields.</p> | 11/19/2014 |
| 3-501.16 | Rice pudding on the buffet was 45F. Potentially hazardous food must be held cold at 41 degrees of below. | 11/5/2014 |
| 3-501.17 | <p>In the walk in cooler there was undated cooked red cabbage, noodles, spaetzle, various deli meats, and salami. The staff did not know how old many of the items were and the items were discarded immediately.</p> <p>Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. COS</p> | 11/5/2014 |
| 3-501.18 | <p>There was 1 salami dated 9/2/14 and a container of sauce that had mold growing in it. Items were discarded.</p> <p>Potentially hazardous food must be discarded if the container is not properly date marked or has exceeded the time allowed. COS</p> | 11/5/2014 |
| 3-602.11 | There were several bins or containers of food/ingredients that were bulk and transferred to other containers. Bulk ingredients or mixes need to have the common name on them. Properly label food. | 11/19/2014 |



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| | | |
|----------|---|------------|
| 4-501.11 | <p>1. The ice cream freezer lid is broken along with the gasket torn loose. Repair ice cream freezer to original working order.</p> <p>2. The cabinet doors by the long prep counter are broken and separated. Repair cabinet doors.</p> <p>3. 2 large Alto Shams have been brought in. These units do not fit under the hood. Remove ovens or arrange equipment so that they fit under the hood all the way. They may stay where they are so long as they are not connected for working condition.</p> <p>4. There is a hot holding cambro sitting on the countertop with an orange extension cord running across the floor. This has to be situated so the cord and unit is against a wall.</p> <p>4. There was over an inch of water in the walk in cooler and the staff and manager stated they didn't know. Buckets of food were sitting in the water and had to be moved. Repair the condenser so that water does not drain onto the floor in the walk in cooler. Dry the floor completely so that rust does not form. The kitchen was approved for the existing equipment. Check with the Health Department before adding new equipment.</p> | 11/19/2014 |
| 4-601.11 | <p>1. The hot holding water jackets had dirty water in them and food particles. Clean water jackets of the steamer units.</p> <p>2. Rusty oven racks were on the floor in the warewashing room. Clean rust off oven racks. Clean and maintain all equipment.</p> | 11/19/2014 |
| 5-205.11 | The handsink in the warewashing area was full of dishwasher racks and unavailable to use. Keep sink clear for handwashing from going to dirty to clean dishes. Handsink was not available for use. Make sure the handsink is always available. COS | 11/5/2014 |
| 6-301.12 | No paper towels by the prep area hand sink. Provide single service toweling for all handsinks. COS | 11/5/2014 |
| 68-3 | <p>Food is being cooked at the Prime Minister Restaurant in Theinsville and being transported hot to the retirement home for service. This cannot be done without the proper licensure. You need to either:</p> <p>1. Get the Theinsville restaurant licensed as a Wholesaler and State Food Processor.</p> <p>2. The Prime Minister needs to have their own restaurant license at this address. OR</p> <p>3. The food will be cooked here on the premise and the responsibility is on the license holder of the Progeny Group who holds the existing restaurant license at this address.</p> <p>Post the current copy of Progeny Groups restaurant license in the kitchen.</p> | 11/18/2014 |
| 7-201.11 | <p>A chemical spray bottle was stored on the drainboard with clean utensils.</p> <p>All toxic materials must be stored so they will not contaminate food.</p> | 11/5/2014 |

Good Practice Violation(s): 16

Total Violations: 16

Notes:



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FDL no. See order.

CFM no. See Special.

Since the food is being brought in from another source, there is no way for the inspector to do a menu review for safety of the highly susceptible population of the retirement home. Highly susceptible populations have food restrictions on them for safety. Provide a detailed menu for review and a staff member to answer questions regarding food handling. A referral will be made to the State for the Thiensville restaurant.

On 11/5/2014, I served these orders upon Progeny Group LLC by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature